

Farmers Market Fresh

Salad with Summer Fruit and Creamy Goat Cheese Dressing

Ingredients

Serves 8

Dressing:

- 2 tablespoons white wine vinegar
- 2 tablespoons buttermilk
- 2 tablespoons honey
- 1 tablespoon Dijon mustard
- ¼ teaspoon salt
- 1 teaspoon black pepper
- 3 ounces soft goat cheese

Salad:

- 8 cups mixed greens
- 2 cups mixed berries (such as strawberries, raspberries or blueberries)



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating.
UW-Extension provides equal opportunities in employment and programming including Title IX and ADA

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Directions:

1. Combine dressing ingredients together in a blender. Set aside until ready to use.
2. Combine mixed greens and berries.
3. Drizzle dressing over salad. Toss gently.

This recipe was modified from University of Nebraska–Lincoln Extension.

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